

Albertine

Restaurant menu

French onion soup, Vacherin crouton	£7
Cured duck breast, membrillo, Castelfranco and clementine salad	£8
Mussels with fennel and 'Nduja	£8
Beetroot tatin, goat's curd and chives	£7
Rabbit croquettes, sauce Gribiche	£6.50
Fish stew with rouget, mussels, langoustine and crab rouille	£18
Roast Delicata squash, barley risotto, ricotta salata	£12
'Nduja and scamorza ravioli, cavolo nero, sage butter	£13
Confit duck leg, cassoulet beans	£17
Bavette, chips, Béarnaise	£16
Sides	
White Kale and cavolo with anchovy butter	£4
Mixed leaf salad, Dijon dressing	
Skinny chips & aioli	

Puddings & Cheese

Chocolate mousse, sour cherry compote, halva	£6
Chestnut semifreddo and honeycomb	£6
Clementine treacle tart, cream	£6
Burnt honey truffles; mascarpone & pistachio date 'bon bon'	£5
Seasonal cheese plate: Vacherin, Valençay & Lancashire, with prune bread and pears	£8.50